

## **Borage Pesto by Michael Allemeier**

375ml borage leaves (small tender ones) – washed well and torn into small pieces

75ml Italian parsley leaves

1/2 clove garlic – sliced

125ml toasted walnuts

125ml organic canola oil

75ml extra virgin olive oil

50ml Parmesan cheese – shredded

Combine ingredients in a food processor.

We had this with roasted vegetables as part of our wedding feast. Borage's blue blossoms were used as the garnish.

